

stout?

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **66.9**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **70C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa III	0.35 kg (7.9%)	60 %	1300
Grain	Chocolate Malt (UK)	0.5 kg (11.2%)	60 %	1100
Grain	Weyermann - Chocolate Wheat	0.1 kg (2.2%)	60 %	1000
Adjunct	Briess - Red Wheat Flakes	0.5 kg (11.2%)	70 %	4
Grain	Viking Pale Ale malt	3 kg (67.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	15 min	5.1 %
Aroma (end of boil)	East Kent Goldings	40 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM